

9.12.01 FOOD SERVICE CUSTODIAN – SKILL LEVEL A

Reports To: Cafeteria Manager

Dept/Campus: Assigned Campus

Wage/Hour Status: Nonexempt

Length of Contract: 178

PRIMARY PURPOSE:

Follow routine cleaning and maintenance procedures to maintain a high standard of safety, cleanliness, and efficiency of cafeteria operations.

QUALIFICATIONS:

Education/Certification:

Preferred high school diploma or GED

Special Knowledge/Skills:

Ability to read/understand instructions for cleaning, maintenance, and safety procedures

Ability to operate cleaning equipment and lift heavy equipment

Ability to properly handle cleaning supplies

Experience:

None

The Board may find appropriate and acceptable alternatives to the above qualifications.

MAJOR RESPONSIBILITIES AND DUTIES:

1. Maintain professional behavior, appearance, and work ethic to represent the school district in a positive manner at all times.
2. Articulate a positive image of the school district and school district personnel.
3. Demonstrate effective customer service strategies to all district patrons.
4. Perform daily duties as assigned by the cafeteria manager.
5. Wash trays, equipment, and utensils necessary for serving meals in the cafeteria.
6. Keep the dish room neat, clean, and sanitary.

JOB DESCRIPTION

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7. Perform mopping duties as assigned by the manager.
8. Be responsible for reporting any dish room equipment repairs to manager.
9. Be responsible for cleanliness of garbage cans and replacing can liners.
10. Present for students a positive role model that supports the school climate and mission of the school district.
11. Effectively communicate with colleagues, students, and parents.
12. Demonstrate behavior that is professional, ethical, and responsible.
13. Perform other duties as assigned.

EQUIPMENT USED:

Dish room equipment, mop, broom, and other kitchen equipment

WORKING CONDITIONS:

Physical Demands:

Stand and walk short distances most of working day; stoop, reach for, and lift supplies and equipment; moderate exposure to hot and/or cold temperatures; exposure to chemicals used in cleaning, sanitizing and pest control; hazards include cuts from utensils, burns from hot foods and equipment as well as falls due to wet floors; ability to lift 50 lbs.

Date Adopted: August 2, 2007

Last Revised:

The foregoing statements describe the general purpose and responsibilities assigned to this job and are not an exhaustive list of all responsibilities, duties, and skills that may be required.

Employee

Date

Supervisor

Date